

Single Layer Eggplant Zucchini Parmesan

- 2 eggplants, sliced 1/4-inch thick, crosswise into rounds
- 3 zucchini and 1 Japanese eggplant, sliced 1/4-inch thick, lengthwise into long strips
- 1 T [olive oil](#), plus olive oil spray
- 1 small onion, finely chopped
- 6 garlic cloves, very thinly sliced
- 1 28 oz can plum tomatoes, roughly chopped
- 1 24 oz jar [good quality tomato sauce](#)
- 1/2 c basil leaves (1/2 roughly and 1/2 finely chopped)
- 3 1/2 – 4 c grated cheddar cheese
- 3/4 c grated Pamigiano-Reggiano

Turn oven on to broil. Spray a large roasting pan lightly with olive oil. Broil eggplant and zucchini, in a single layer, about 6 minutes per side or until lightly browned and softened. Repeat as required to broil all the eggplant and zucchini.

In a medium sized pot, heat olive oil over medium-high heat, then cook onion, covered, on low for 6 minutes. Add garlic and simmer, stirring for 3 minutes. Add tomatoes with their juices, tomato sauce and roughly chopped basil. Simmer for 45 minutes.

Preheat oven to 350F. Coat the bottom of three of your largest baking dishes with a thin layer of sauce. Lay out a single layer of roasted eggplant and zucchini. Cover with a layer of sauce. Sprinkle on cheese.

Bake for 20 minutes or until bubbly hot. Garnish with finely chopped basil. Serve as an appetizer with salad or as a side dish. Perfect on a buffet table. Serves 12-15. Can be frozen.